



VOYAGER SERIES SUPER CHARBROILERS

WOLF RANGE COMPANY



Model VC36



Design Certified by the American Gas Association
Design Certified by the Canadian Gas Association
Listed by the National Sanitation Foundation

Approved by _____

Date: _____

SPECIFY TYPE OF GAS WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

BASIC MODELS:

VC24	24" wide
VC36	36" wide
VC48	48" wide
VC60	60" wide

KEY FEATURES:

- Designed for use with refrigerated bases, stands, ovens.
- Stainless steel all welded frame, sides, control panel, top rim, backsplash and grease trough.
- Full width front grease drawer.
- Heavy cast iron char-radiants and "Flame Arrestor" broiling grates.
- 5¼" wide grates are reversible for "level" broiling or self cleaning. Cast-in pitched grease trough in each grate blade provides fat run-off and controls flare-ups.
- One 14,500 BTU/hr. burner for each broiling grate.
- Standing pilot ignition system.
- One infinite heat control valve for each burner.
- Underburner baffling system reflects heat upwards creating a "cool zone" in the grease drawer and drip pan areas.
- 4" adjustable legs.
- ¾" rear gas connection and gas pressure regulator.
- One year limited parts and labor warranty.

OPTIONAL FEATURES:

- Removable stainless steel side and rear splashes.
- Round rod broiling grates - for broiling fish or chicken.
- Diamond shaped broiling grates, sloped, not reversible.

DESCRIPTION:

High volume gas charbroiler, Wolf Model No. _____. Stainless steel all welded frame, sides, control panel, top rim, backsplash and grease trough. Full width front grease drawer. Heavy cast iron char-radiants and "Flame Arrestor" broiling grates. 5¼" wide grates are reversible for "level" broiling or self cleaning. Cast-in pitched grease trough in each grate blade provides fat run-off and controls flare-ups. One 14,500 BTU/hr. burner for each broiling grate. Standing pilot ignition system. One infinite heat control valve for each burner. Underburner baffling system reflects heat upwards creating a "cool zone" in the grease drawer and drip pan areas. 4" adjustable stainless steel legs. ¾" rear gas connection with gas pressure regulator. Exterior dimensions: _____"w x 30"d x 12" working height on 4" legs.

MODEL: VOYAGER SERIES Super Char-Broilers

WOLF RANGE COMPANY

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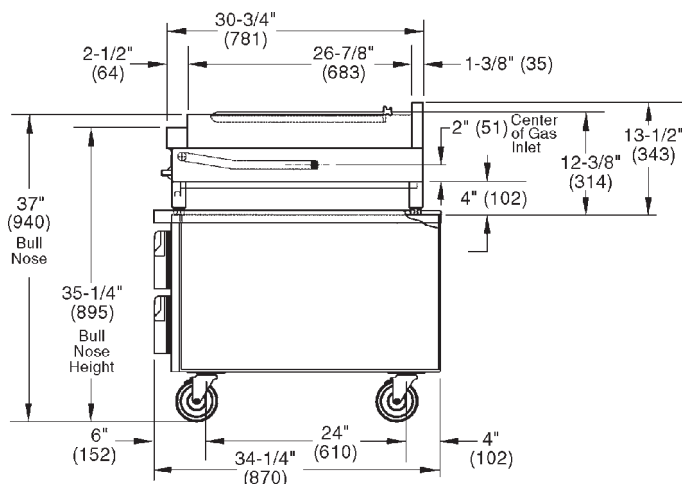
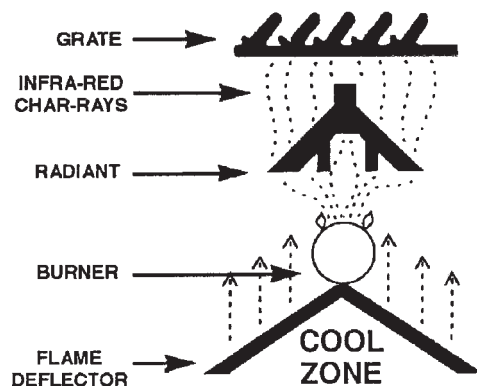
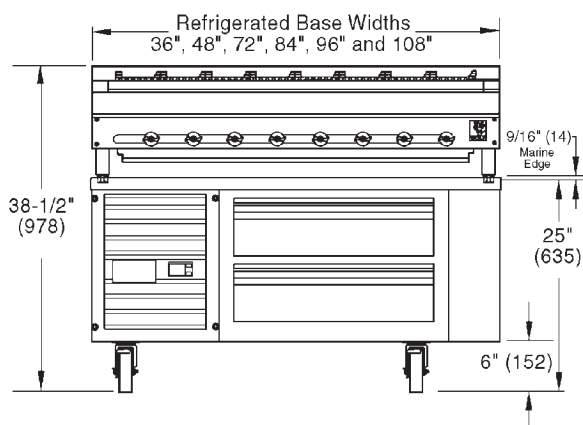
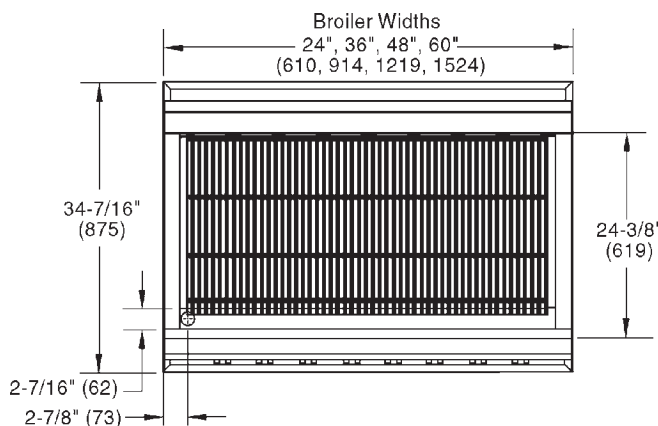


Voyager Series Super Charbroilers

INSTALLATION REQUIREMENTS:

1. A gas pressure regulator sized for this unit is included. Natural Gas 5.0" W.C., Propane Gas 10.0" W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.
4. Clearances:

	Combustible	Non-combustible
Rear	6"	6"
Sides	6"	6"



SHOWN ON REFRIGERATED BASE

MODEL	WIDTH	DEPTH	OVERALL HEIGHT	WORKING HEIGHT	BROILING AREA	NO. OF BURNERS	TOTAL BTU/HR.	APPX. SHP. WT. (lbs/kg)
VC24	24"	30"	13½"	12"	21½" x 20½"	4	58,000	290/131
VC36	36"	30"	13½"	12"	32" x 20½"	6	87,000	370/167
VC48	48"	30"	13½"	12"	43" x 20½"	8	116,000	450/203
VC60	60"	30"	13½"	12"	56¾" x 20½"	11	159,500	500/225

NOTE: In line with its policy to continually improve its product, Wolf Range Company reserves the right to change materials and specifications without notice.
This appliance is manufactured for commercial use only and is not intended for home use.